

# THE FARMER & GARDENER.

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, SINCLAIR & MOORE, AND ROBERT SINCLAIR, JR.—EDITED BY E. F. ROBERTS.

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THIS publication is the successor of the late **AMERICAN FARMER**, and is published at the office, on the west side of Light, near Pratt street, at FIVE DOLLARS per annum, payable in advance. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

## American Farmer Establishment.

BALTIMORE: TUESDAY, JULY 26, 1836.

### THE CROPS—SUMMARY NOTICES.

**Cotton.**—The *Mobile Advertiser* says that so great have been the rains and the freshets, that not more than half crops can be raised this season.

The State Rights' Banner published at Jackson, Mississippi, states that the late storms and heavy rains have injured the crops of cotton, particularly in new grounds, where the fields are literally covered with fallen timber.

**Grain.**—The Richmond Enquirer says that the wheat crop generally turns out even worse than was expected. There is straw enough; but the heads are withered, and yield comparatively few grains. We are assured that some of the farmers will not make seed wheat—others have ploughed up their fields without reaping—many will not make half a crop; others, not a third or fourth. The ravages from various causes, the fly, the wet, smut, freshet, &c., &c., are more or less felt by almost all. The complaint extends to both sides of the mountains in Virginia. But the corn looks well, and the oats are very fine.

The Baltimore American of Friday last publishes a letter from Gloucester Court House, Va. dated July 9, which states that the crop of wheat is so very indifferent that doubts are entertained whether a single bushel of the first quality can be obtained in the whole county. The average will not be more than equal to the fourth of a crop, and that fourth the poorest stuff that can be well imagined: that many of the farmers do not consider the crop as worth the trouble of harvesting:—and that the corn crop is very unpromising.

The Alexandria Gazette has the following notices of the crops in the counties of Virginia mentioned therein:

We learn from a gentleman who has recently visited the counties of Fairfax, Prince Wil-

liam, Fauquier, and Loudoun, that the wheat crop in the three first named counties will be from half to two thirds of an average one, Loudoun not so good. In Frederick county the crop is represented as very indifferent, and in Jefferson, Berkely, and many other counties beyond the Blue Ridge, it is said to be almost a total failure. The rye crop is generally very indifferent. Of the corn it is too early to judge, as much yet depends upon the weather—at present, the corn, though short, looks in a healthy and flourishing state. With seasonable weather and the absence of early frost it may partially remunerate the farmers for their loss in the wheat and rye crops. The oat crop is an abundant one.

We conversed on Tuesday last with a gentleman of Martinsburg, who assured us that in many fields in that section of country the seed would not be gathered.

**THE HESSIAN FLY.**—A cotemporary states, that the Hessian Fly, of whose ravages so much complaint is made, is so called from the Hessians, by whom, as it first appeared in this country about the time the Hessian troops came over during the revolutionary war, it was generally supposed by the farmers, that the insect was brought here in their blankets and baggage.

We always heard it stated that this insect came in the straw which was brought for the accommodation of the horses of the officers of those troops,—and this appears to us the most natural version. To us it does not look likely that such insects could be introduced by means of blankets or baggage, unless the latter was in part composed of straw for bedding or matting. But be the mode of introduction what it may, it is most certain, that this minute insect has proved a much greater calamity to this country than the Hessians themselves, for while the latter only served for a time to annoy our fathers in their struggle for liberty, the former has remained a perpetual curse upon the industry of our husbandmen.

### A GOOD HINT WELL GIVEN.

We commend the subjoined article to the particular attention of our agricultural readers. Its good sense will strike every one capable of judging.

Communicated to the Baltimore Patriot.

MR. EDITOR—As there cannot remain a doubt of a considerable failure in the wheat and rye crops, a prudent forecast will suggest to the far-

mers the propriety of providing such substitutes as the season still allows them an opportunity to grow. Among such substitutes, permit me to suggest that Buckwheat holds a prominent place, both as food for man and for cattle.

This grain may be grown on Barley, Wheat or Rye stubble, with a single ploughing, if the lands be good, and even on poor lands there is no grain which will produce so good a crop from a light dressing of manure. Almost every kind of manure will do: even long unrotted litter from the stable or cow-yard. Oat stubble will not do for this crop, as the shattered oats spring up so vigorously as to smother the Buckwheat.

There exists among farmers, a general, though very erroneous, prejudice against Buckwheat as an exhausting crop. It is true that in the ordinary way of cultivating the crop the land is exhausted; but not by the growth of the grain.—From the season of the year in which ground is ploughed and prepared for this grain, and the lateness of the season in which it is gathered, the land is left entirely bare of both weeds and grass, and the stubble is so thin as to afford it no protection from the rains of the winter and spring, which incessantly filtering through the surface and running off, greatly impoverishes the soil: but if the land on which Buckwheat has grown be ploughed deeply after the grain is taken off so as to detain the water, it will be found to be rather meliorated than injured, and will be in fine preparation for any Spring crop. This result I have ascertained by the infallible test of experiment.

Among the valuable properties of Buckwheat, there is one by which the consumption of Indian Corn may be greatly lessened. It is known to the farmer, that nothing makes so heavy a demand on his corn-crib as his hog-pen. Now there is nothing on which a hog will fatten so fast as on boiled Buckwheat, though he must be fed on Corn a couple of weeks before he is fit for Bacon.

By giving the above an early insertion in your very valuable paper, you may perhaps call the attention of agriculturists to other substitutes besides Buckwheat. B.

### VIRGINIA SEWING SILK.

We saw a few days since a skein of sewing silk in the possession of Mr. Jacob Janney, who lives near Winchester, Va. The worms which fabricated the cocoons from which it was made were fed by Mr. Janney, and the ladies of his family, and the silk was reeled and spun on a common reel, and an ordinary woollen wheel; the worms were fed on the red mulberry. Without indulging in a feeling of unmerited praise, we can in perfect sincerity and truth aver, that we

have seldom seen a more beautiful sample of sewing silk, and we think Mr. Janney may well be proud of a production so eminently creditable to the skill of his excellent lady and daughters—who, without any lights save what they received from reading, wrought a fabric of the most delicate texture, which at the present value would bring \$10½ per pound. The wild mulberry abounds on Mr. Janney's estate, and he, as well as many of his neighbors, have been encouraged by the triumphant success that has crowned his late efforts to enter largely into the culture. We rejoice at this news, as it will tend much to add to the wealth and employment of the population of the old dominion.

He showed us a drawing of one of the leaves of the mulberry from which he fed, and we were astonished to find it so large, it being 13½ by 12 inches.

A few such successful experiments as Mr. Janney's has proved, will inspire a feeling in the state which gave birth to Washington, which will place her people in that position in the republic which their patriotism and talents so justly entitle them to occupy.

#### PEACH TREES CULTIVATED IN POTS.

The American Gardeners' Magazine contains a long and interesting article on the subject of the management of *Peach trees in Pots*. It is from the pen of the conductors of that excellent work, and although the necessity of such culture of this most luscious fruit does not exist with us in this part of our country, yet there are other parts in which many of the suggestions might prove useful.

The method which these gentlemen have adopted is to raise the plants from the seed. They plant the peach stones in November, in a bed in rows about 9 or 4 inches apart, and cover them an inch or more in depth. In the month of May the plants make their appearance. About the 1st of June they take them up and pot them in good sandy loam and leaf mould. The plants are placed in a warm shady situation for a week or two until well rooted, when they are removed into a sunny aspect, and the pots plunged to the rims in the soil. Throughout the summer they give them supplies of liquid manure, and the pots are kept free from weeds.

In the month of August, if treated well, they will be large enough for and should be budded. The lower leaves should be stripped off to the height of 8 or 10 inches, a few days before inoculation. Buds should then be procured, of the best kinds, suitable for pot culture, and immedi-

ately inserted, choosing a dull cloudy day for the operation and performing it very skilfully, as the stocks are so small as the buds will not unite quite as freely as on those two years old. After the buds are inserted, the plants may remain in the same situation until severe frosts occur in the fall, when the pots should be taken up to prevent their being broken and placed in the cellar. If any roots run through the holes they should be cut off. Two or three waterings will be sufficient through the winter. In the spring of the year the pots should be placed in a hot-bed or green-house to give the plants a start; head off the shoots three or four inches above the buds; when these have made a growth of a few inches, they should each be tied to small sticks to prevent their being injured by the wind or other accidents. Water the plants freely. The plants should now be repotted in good rich mould, in large pots, 12 or more inches wide at the top and about the same in depth. On the approach of winter they should again be placed in the cellar.

In pruning the trees in pots some care is requisite, all the superfluous branches in the culture of the tree must be cut off, and all the strong shoots must be headed off. Always prune with an eye to the succeeding year's wood and crop, and not let the trees grow up tall and straggling. They should never be permitted to assume a greater height than five feet.

The trees should have plenty of water, sun and air. The conductors say they never have tasted finer peaches than those they have raised in pots, and think it would be a delicious treat for a gentleman to place one of those trees bending beneath its fruit on his dinner table for his company to pick from. The peach tree thus raised is said to be less subject to disease than when raised in the open air.

#### THE FARMER AND EARL FITZWILLIAM.

A farmer called on Earl Fitzwilliam to represent that his crop of wheat had been seriously injured in a field adjoining a certain wood, where his hounds had, during the winter, frequently met to hunt. He stated that the young wheat had been so cut up and destroyed in some parts he could not hope for any produce. "Well, my friend," said his lordship, "I am aware that we have frequently met in that field, and that we have done considerable injury, and if you can procure an estimate of the loss you have sustained, I will repay you." The farmer replied, that anticipating his lordship's consideration of kindness, he had requested a friend to assist him in estimating the damage, and they thought that, as the crop was quite destroyed, 50*l.* would not more than repay him. The Earl immediately gave him the money.

As the harvest, however, approached, the wheat grew, and in those parts of the field that were most trampled, the corn was the strongest and most luxuriant. The farmer went again to his lordship, and being introduced, said, "I am come, my lord, respecting the field of wheat adjoining such a wood." His lordship instantly recollected the circumstance—"Well, my friend, did I not allow you sufficient to remunerate you for your loss?" "Yes, my lord, I have found that I have sustained no loss at all, for where the horses had most cut up the land the crop is most promising, and I have therefore brought the 50*l.* back again." "Ah!" exclaimed the venerable Earl, "that is what I like; this is what it ought to be between man and man." He then entered into conversation with the farmer, asking him some questions about his family—how many children he had, &c. His lordship then went into another room, and returning, presented the farmer a check for 100*l.* "Take care of this, and when your eldest son is of age, present it to him, and tell him the occasion that produced it." We know not which most to admire, the benevolence or wisdom displayed by this illustrious man; for while doing a noble act of generosity, he was handing down a lesson of integrity to another generation.—*English paper.*

#### Remarks by the Editor of the Farmer and Gardener.

The moral taught by the above simple narration of an anecdote, is worth millions to the world, if those who inhabit it would only profit by it. It demonstrates with a clearness, beauty, and force, which challenges admiration and wins respect in every quarter where integrity of the highest order is appreciated, and where benevolence springing from an unadulterated heart can find a response. How commendable the example of the young farmer! how glorious that of the venerable Earl! Such acts are, indeed, praiseworthy beyond all comparison—they are as the salts of the earth, and should teach poor grovelling humanity, even against its own consent, to pursue an upright and honorable course; for it places the expediency of such actions upon the all-subduing ground of interest. By an adage, as venerable as venerated, we are taught, that "honesty is the best policy"—and how happily does the present anecdote illustrate its truth, and exemplify the justness of its philosophy. "Take care of this, and when your eldest son is of age present it to him, and tell him the occasion that produced it"—said the Earl, as he handed the young farmer a check for a hundred pounds. Could advice be more appropriate? "Tell him the occasion that produced it!"—how solemn and how pleasing was the duty imposed upon the father of that son—our life on it, his eyes glistened with the tear of gratitude and joy—gratitude to the thrice noble and generous donor, and joy that he had been made the herald of news so full of the emanations



of the most exalted and estimable attributes of human nature, clad in its best and holiest vestments! We would rather be able to present to our eldest boy, a hundred pound note under similar circumstances, on his arriving at his majority, than to have it in our power on our demise to leave him thousands unaccompanied by a deed so savory—so hallowed by its purity, and so dignified by all that is lovely in the sight of God or man.

**Prolific grain of Rye.**—Mr. Israel Myers of Frederick county, Maryland, we observe by the Fredericktown Herald, has left with the enlightened editor of that paper, a huge bundle of rye straw, the produce of a single grain, containing 120 heads, and producing 5025 grains. This is truly a most astonishing product, and we join most heartily in the wish of the editor of the Herald, that our friends and neighbors, (and in so saying we embrace the whole race of American Agriculturists) had a similar yield for every seed of wheat and rye sown.

There is a species of lichen, growing on trees, of a greenish color, which the country people gather, under the name of moss, which dyes a permanent orange color on wool. It may be gathered by bushels from the oak trees, hanging in bunches from the limbs. Lie or potash, we believe, is used to fix the color. The acrid herb called smart weed, or biting knot grass, is also said to dye a brilliant and unfading yellow. If these dyes are unknown to chemists, we think they ought not to be; and the scientific should not undervalue an important principle, which their science may render five times more valuable, merely because they owe the discovery of it to the ignorant.

[The shrub called Ivey, which so abounds in our woods, with a proper mordant, will die a beautiful black.]—*Ed. Farmer and Gardener.*

#### VALUABLE TIMBER.

About five years since, a man named Smith, purchased a number of trees of heavy Locust, in this county, for which he paid as high as 70 and 80 dollars each. The butts were squared and sent to Philadelphia, where they were used in ship building. The price appears extraordinary; but had many of those choice trees been cut up into posts, they would have produced to their owners, nearly, if not quite as much as were paid for them by Mr. Smith. In proof of the correctness of this opinion, we give the following fact:

On the farm of Mrs. Evans, near Marietta, in this county, a yellow Locust was felled last season, from which 140 posts were made, one hundred and ten of which were first-rate, hewed and morticed, and sold for 50 cents each, and the remaining 30, cullings, fit for board fence, and worth 25 cents each, yielding to Mrs. Evans sixty-two dollars and fifty cents.

The yellow Locust is of quick growth, sprouts

from the stump, and is natural to the soil of our river bottoms. A grove of this valuable timber, covering 3 or 4 acres, will keep a farm of 200 acres in fences forever; and when the trees are at maturity, say 25 years old, will produce more clear cash than 2 years produce of the whole farm.—*Lancaster Farmer.*

[It has always been a matter of surprise to us that farmers who own bottom lands do not cultivate the yellow locust as a crop—in 12 or 15 years they would produce several hundred dollars to the acre.]—*Ed. Farmer and Gardener.*

We insert in our journal to-day, the advertisement of the administrator of the late Dr. Hosack, offering the fine estate of the deceased called *Hyde Park*, situate in Dutchess county, New York, for sale, and we would respectfully call the attention of southern gentlemen of wealth to it. It is situate on the right bank of the Hudson river, about a mile and a half from the thriving village of the same name, and seven from Poughkeepsie, and consists of about 750 acres of the very best land in that rich and fertile county. The improvements are of the most spacious and magnificent character. The mansion is of massive dimensions, and such as reflect credit upon the genius and taste of its late opulent and venerated owner. It is well and most appropriately observed by the advertiser, that "the natural beauties of Hyde Park are unsurpassed;" for surely the human eye cannot desire, nor the imagination conceive a more grand and imposing spectacle than is presented by the stately piles of dwellings, stabling, barns, outhouses and offices which burst upon your view as you ascend the stone bound river. We do not risk anything in saying that there is no estate in the union combining so much of the beautiful with the useful. The stables and barns are quite in keeping with the grandeur of the mansion—its green house, gardens and lawn, all testify to the exquisite taste and elegant refinement of its late owner; while its mills, unimproved water power, and landing, shew at once that it is destined to be the site of a flourishing manufacturing town, and that its physical advantages, at no distant day, will be worth more to its purchaser than what he may now give for the whole estate.

To a southern gentleman of ample fortune, we cannot conceive a more desirable summer residence. Less than a day's sail from New York, or Albany, with daily access to both places, commanding a full and picturesque view of the Hudson as far as the eye can discern, and within a few hours distance from West Point, Newberg, and those other places rendered classic by revolutionary events, it comprises within itself advan-

tages which should, and doubtless will, render it an object of first importance to gentlemen of fortune and elegant leisure, as well as to speculators.

**THE WORMS.**—We understand by a gentleman from the neighborhood of Ridgeville that the caterpillar has again made its appearance in that quarter in even greater numbers than last year. The most serious fears are entertained that a total destruction of the orchards and timber will be the result. The last year, has left many fine farms entirely destitute of timber—killing the trees as effectually as though they had been girdled with an axe. We fear that further intelligence will show them to have spread over the country extensively. It is said that they exist in an alarming profusion in the vicinity of Hampton, and between that place and Lebanon to within a few miles of town. They are said to travel in one direction, and to be so numerous as literally to cover every thing in the line of their march, disrobing the forest and leaving it as leafless as if in the depths of winter.—*Lebanon Star.*

We observe on the forest and fruit trees of this neighborhood a numberless host of these destructive worms. We have not, however, yet heard of any serious injury having followed their appearance.—*Springfield Pioneer.*

#### SHORT HORNED CATTLE.

[A writer in the N. Y. Farmer, after pointing out the decided advantage accruing to the farmer in fattening cattle for market, whose flesh becomes marbled in fattening, or in common parlance "a streak of fat and a streak of lean," sums up the good qualities of the short-horned breed in the following manner:]

The fattening quality, and the disposition to become quickly fat, and at an early age, is an indispensable requisite to the agriculturist; upon this qualification his loss or gain, in a great measure, depends; and this so essential requisite, is innate.

The short-horn breed have been brought to a degree of perfection, surpassing in beauty, utility and profit, all other cattle of the present day—yielding a large supply of milk, feeding to greater weight, having a propensity to become fat at an early age, affording fine grained meat, beautifully intermixed with fat throughout, having thin hides, carrying their greatest weight in the hind quarters, and the choice pieces when cut up, yielding a just proportion of tallow, having small bones, with fine clean heads and light necks, void of that great coarse gullet and dewlap generally the property of heavy cattle; affording a less proportion of coarse meat of little value when exposed for sale on the butcher's stall, and less offal, than any other breed.

#### TO SAVE CUCUMBERS FROM BUGS.

Sprinkle on the vines at evening (after cooled) tea grounds, as they are commonly left by families after use. This done so often as 2 or 3 times in a week, will not only prevent injuries from bugs, but strengthens and invigorates the vines and causes them to become exceedingly fruitful.

[From the Maine Farmer.]

# ROT IN SHEEP.

Wool is already one of the staple productions of Maine, and our farmers generally find it one of the most profitable articles for the market that they have. It may be indeed called their Spring Harvest, as it comes at this season of the year, and at a time when their other productions are either sold or used up more or less. It therefore becomes necessary to pay the best attention to our flocks, and as much as possible prevent all diseases among them. One of the most insidious and fatal diseases which destroy the flocks of Maine is thought to be the Rot. It may be considered as the same to the Sheep as the consumption (Phthisis) is to man. It however does not always fasten itself upon the lungs of the sheep but upon some other organ. It is thought to be produced by many causes both remote and near or immediate. One of the most sure and prevalent causes of the remote kind, may be considered exposure to heats and chills. Another may come under the head of keep. It is not impossible, but even in many instances certain, the foundation of this disease is laid at shearing time, although it does not show itself until winter, and perhaps does not finally destroy until the next winter or spring. Almost any cause is then assigned for the death of the sheep but the right one. A Merino, it is well known, has a very close fleece. It is also well known that our spring months and especially our first summer month (June) is variable as it regards weather. One day it is fine, warm and pleasant, and the next cold and stormy. Now a sheep, which at best cannot be considered a very tough animal, if stripped suddenly of its warm jacket and thrust out into the weather which is changing from warm to cold and from dry to wet as often as ours—and allowed to remain without a shelter, must invariably suffer in its health. Nothing short of an iron constitution could prevent much trouble and disease from this cause. Another fruitful source of disease is short pasturage. Our winters it is well known, are long and oftentimes very severe. There is a great change from green succulent herbage to dry and oftentimes perhaps ill cured hay. If therefore the sheep do not come to the barn in good order it is pretty sure that they cannot fatten much upon ordinary winter food. Disease is the consequence, and before spring we hear the story that the sheep are dying off. And the mischief is laid to the "terrible winter," when in fact it should be laid to the short commons of the previous summer; or to the freezing and thawing of shearing time. It is therefore incumbent upon the woolgrower to look well to his flocks in summer and autumn if he would prevent loss in the succeeding winter. See that your sheep have enough to eat—that they are thriving and laying in a store of fat and health for winter, and you will undoubtedly have less of more disagreeable work to do in January or March.

We propose from time to time to give what information we can find in different authors upon this subject, which with the care and observation of the woolgrower, we hope will have a tendency to prevent in a great degree this as well as some other diseases in our flocks. The last

winter was a severe one to the woolgrower. Sheep generally come to the barn in poor order. The winter was uncommonly hard and forage scarce. Hence many sheep died—many with worms in the head—many more with the rot. We have been informed by a wool dealer that the fleeces are not generally so heavy this year as they were last by nearly twenty-five per cent. the consequence, undoubtedly, of a scarcity of keep, in concurrence with the poor or the lean state in which the animal came into winter quarters.

The following is from Clater's Cattle Doctor. He makes quite a flourish with his learned words but he has some good ideas. We think however that it is much better to prevent than attempt a cure after the disease is seated. The expense would soon balance the worth of the patient.

This disorder has been more fatal to sheep than any other; and, having at different times carried off great numbers, it has occupied the attention of the learned, who have favored the public with a variety of opinions; the symptoms, however, of this fatal disease, cannot be more accurately stated than in the following description of Dr. Harrison.

"When in warm, sultry and rainy weather, sheep that are grazing on low and moist lands feed rapidly, and some of them die suddenly, there is reason to fear that they have contracted the rot. This suspicion will be further increased, if a few weeks afterwards, the sheep begin to shrink and become flaccid in their loins. By pressure about the hips at this time, a crackling is sometimes perceptible. Now, or soon afterwards, the countenance looks pale, and upon parting the fleece, the skin is found to have exchanged its vermilion tint for a pale red; and the wool is easily separated from the pelt.

"As the disorder advances, the skin becomes dappled with yellow or black spots. About this time the eyelids lose their lustre, and become white and pearly, from the red vessels of the tunica adnata, and eye-lids being contracted, or entirely obliterated. To this succeeds debility and emaciation, which increase continually till the sheep die; or else ascites, and perhaps general dropsy supervenes before the fatal termination.

"These symptoms are rendered more severe by an obstinate purging, which comes on at an uncertain period of the disorder. In the progress of the complaint, sheep become what the graziers call *choked*, that is, affected with a swelling under the chin; which proceeds from a fluid contained in the cellular membrane under the throat.

"In five or six days after contracting the rot, the thin edge of the small lobe of the liver becomes of transparent white, or bluish color, and then spreads along the upper and lower sides, according to the severity of the complaint. Sometimes it does not extend more than an inch from the margin. In severe cases, the whole peritoneum investing the liver is diseased; and then it commonly assumes an opaque color, interspersed with dark red lines or patches.

"The upper part of the liver is sometimes speckled like the body of a toad, to which it is

said to bear a striking resemblance; round the *ductus communis choledochus* and hepatic vessels jelly-like matter is deposited, which varies according to the severity of the attack, from a table spoon full, or less, to five or six times that quantity. Upon boiling, the liver loses its firmness, and separates into small pieces in the water, or remains soft and flaccid. Several graziers and butchers, with whom I have conversed at different times, having observed that sheep are much disposed to feed during three or four weeks after being tainted, omit no opportunity of producing it, to increase their profit.

"When the first stage is over, flukes begin to appear in the *pori biliarii*, the *ductus communis choledochus*, and in the gall-bladder. At first, the quantity of these creatures is small; but, as the disease advances, they increase; and, before death are often very numerous.

"In the last part of the complaint, they are sometimes to be found in the stomach, as well as the intestines and liver. This like the visceral disorders of the human body, may terminate in resolution—effusion—suppuration or schirrus.

"First, the complaint is said to terminate in resolution, when the inflammatory action goes off, without destroying the state and texture of the parts. However, I am strongly inclined to believe, that every considerable inflammation in the human body, and in other animals, although it ends in resolution, leaves behind it some remains, which may be discovered by an experienced anatomist.

"When the vessels are thrown into inflammatory action for a few days only, effusion commonly takes place, and the coats become thicker, and assume a buffy color. These changes in the sanguinary system, often continue through life, and lay the foundation of many chronic and incurable diseases. Sheep that recover from the rot exhibit very different appearances after death, according to the severity of the attack; but the taint is seldom or never entirely removed. I once was desired to look at the liver of an old ewe that died fat, and contained 14 pounds of suet in her body. The back part of the small lobe was dappled with whitish spots; the coats of the *ductus communis* and *pori biliarii* were considerably thickened and more solid than usual. In color they resembled the human aorta in old people, and were full of flakes: in other respects the liver appeared to be sound and natural. The butcher asserted that this was occasioned by a slight taint of long standing, which had not been considerable enough to disorder the economy, or impair the health of the animal sufficiently to prevent its feeding.

"Secondly, when sheep die suddenly in the first stage of the disorder, an effusion of serum, or of wheyish colored fluid, may be commonly discovered in the cavity of the abdomen, and then the peritoneum surrounding the liver is generally covered with a membrane or coat of coagulable lymph. This form of the rot has been frequently confounded with the *Resp*, or *Rid water*, though it differs from the latter disorder in the color of the effused liquid, in being much less disposed to putrefaction, and in several other particulars.

"Thirdly, Abscesses in the liver exhibit another



or termination of the malady. They are seldom considerable enough to kill immediately; but in consequence of the absorption of the purulent matter from them the sheep frequently waste away, and die hectic or dropsical. When the collections are small, sheep will recover sufficiently to bear lambs for three or four seasons, and afterwards become tolerable mutton.

"Fourthly, The most common termination is in schirri, or what the shepherds call knots in the liver; I have seen the whole substance of this important viscus so full of small roundish lumps, or schirrous bodies, that it was difficult to find any sound part in it. The first attack is unfortunately so very insidious that the disorder is scarcely observable, before the animal begins to waste and lose in flesh. In this advanced state it is said to labor under the rot, or *pourriture*, from overlooking the commencement of the disorder.

[From the New York Farmer.]  
**THE HARLEIAN DAIRY.**  
 BY R. C.

Milk, next to bread, is undoubtedly one of the most general and important articles of human diet. None is more universally salutary, and none more nutritious. To children it is next to indispensable; aged persons who are accustomed to it, find it extremely conducive to their comfort; and return to its use with even a stronger relish than they had for it in childhood. It is an important condiment with much of our food; and it is capable of being used in almost countless variety of delicious and nutritious forms.

Of the various animals whose milk is employed for human food, the cow, both in respect to quality and quantity, is most generally preferred. Goats', asses', and mares' milk are used; but for convenience, nutritiousness, and quantity, the cow is above all others to be chosen; and as far as food is concerned, may be considered among the greatest blessings which Divine Providence has bestowed upon mankind. As matter of diet, there is nothing which in proportion to its weight contains so much nutriment; and as a beverage, to a simple and unadulterated taste none can be more grateful. In the country, where it can be had pure and in abundance, it ought to constitute the great article of food for children and young persons; and the miserable and pernicious and perfectly innutritious substitutes of tea and coffee ought to be kept entirely out of their reach. In cities, however, pure milk is almost as difficult to be procured as pure water. In New York city, for example, the milk is first deteriorated, if we may be allowed to state, in the cow's udder;—that is, where cows are fed upon distillers' swill with scarcely any meal, and with barley hay enough to form a cud, the milk produced is of a very inferior quality; besides, with a large proportion of the milk-dealers, though not with all, it undergoes the ruleable and established dilution of one quart of water to four of milk; in addition to this, if it goes into the hands of the grocers, as is general they are too modest and humane to sell any thing like strong drink, it commonly undergoes another application from the town-pump.

Indeed, we state upon the best information, that there are grocers in the city, who without any aid from the cow, or at least the slightest possible, have offered the milk-men, when the supplies of the milk-men for their customers fall short, to furnish them from their own (the grocers) resources, what they may need to make their supply sufficient: that is, they literally manufacture the milk, as we sometimes say, "out of the whole cloth." The process, we understand, is this: to take some Indian meal of the white gourd-seed variety, and pass some scalding water through it; and this water dashed with a slight touch of milk, as Bloomfield calls it, "three times skimmed sky-blue," can be afforded at five cents per quart; and at this rate is actually vended to the poor wretches, who want their cent or their two cents' worth for their tea and coffee. Now, whether this be or be not a real yankee trick we shall not venture to surmise, but the ingenuity of its performance belongs to the veritable city of Manhattan. It is however all of a piece with many of the London tricks, which London cream is readily manufactured out of flour or magnesia, and milk to a consistence to suit the most fastidious. The adulterations of human food, however, where it is susceptible of being adulterated to a profit, are most obvious and enormous, and it would be quite fortunate if all of them were as innocent as the above.

The adulterations of milk, the price obtained for it, and the frauds practised in its disposal, induced William Harley of Glasgow, an active and enterprising citizen, some few years since, to form a milk establishment of considerable extent in the neighborhood of that city, for the supply of the market with this article in a pure and cleanly condition; and indeed, as far as depended on human skill, of the very best quality. This dairy attracted very extraordinary attention from its novel and convenient arrangements, and the admirable manner in which the whole business was conducted. It was visited as a matter of great curiosity by vast numbers of people, including many of the nobility and several of the princes and sovereigns of Europe; and as far as concerned the object of furnishing an article of the best quality, and in the best condition, and with scarcely the possibility of adulteration until it left the hands of the vender, its purposes were admirably accomplished. It was not we believe equally profitable to the enterprising proprietor; the establishment was evidently conducted on too expensive a scale to be expected to yield large returns. Harley has given a detailed account of the establishment, and of his own experience in the dairy business. It is a book containing much valuable information; and I have thought it would be both interesting and useful to the readers of the N. Y. Farmer to have an account of it.

I shall not undertake a particular description of the building. The largest amount of cows kept at any one time was two hundred and sixty. The largest building contained stalls for one hundred cows. There was an appendage which deserves particular attention. At the end of the house was a large tank or reservoir as a depository for the cows' urine; it was fifty feet long, six feet wide, and six feet deep. The surface

of the tank was on a level with the bottom of the cellar; it was covered with flat brick work, arched, leaving a space in the centre of the arch four feet square, for taking out the sediment. This aperture was surrounded by a wall sufficiently high to prevent the dung from getting into the tank. This was an admirable provision for saving a substance of extraordinary value to the farmer, where he can avail himself of it. In Flanders it is saved with the greatest care, and mixed with rape or oil cake as the very best manure which they can apply to their lands. The only provision in this country on any extensive scale for saving it, which we have met with, was at the farm of Robert Smith, Esq., near Baltimore where a hundred cows were kept; a large reservoir was made in the yard, and gutters and covered drains were formed for the purpose of conveying the urine to this deposit; from which it was taken, and by a machine like that used for sprinkling the streets of cities, was distributed over the fields. The value of this manure is very great, and is not yet appreciated among us. No provision is made for saving it in any of the cow-houses of New York city, where some of the milk establishments exceed three hundred cows, and the feed to which they are accustomed produces the most abundant secretions of urine.

The grand building in the Harleian dairy, which had stalls for one hundred cows, was 94 feet long by 63 feet wide, within the walls. It had vaults under the whole, divided for the purpose of receiving the dung, of storing potatoes and roots, and for an apartment for keeping the cows that were dry and prepared for fattening. This apartment being quiet, and having little light, was deemed better adapted for carrying on the process of fattening than the other cow-houses; darkness and quiet generally contributing to assist the progress, and making the cattle much sooner fit for slaughtering.

It was deemed highly important, and it was so contrived, that the house should be perfectly ventilated, and at the same time preserve an equal temperature—both which points were conducive to their milking and fattening, and the cattle were in this way kept in the best health and condition. The heat was generally kept at the temperature from 60 to 64 degrees of Fahrenheit's scale; and as the walls were plastered carefully, the cattle never experienced any injury from cold even in winter. A direct current of cold air suddenly admitted, was found to be exceedingly injurious, and much pains was taken to avoid this.

The floor on which the cows stood was raised six inches above the passages; this not only showed the cows to advantage, but kept them dry and clean; and two and a half feet of the floor next to the trough was made of composition similar to what is commonly used in making barn floors; because the principal weight of the cows being upon their fore feet, and as in lying down the whole weight is upon their knees, it was obviously desirable to have that part of the stall as smooth and soft as possible. In all cow-houses, he remarks in continuation, the front part of the stall should be rather lower than the back part, since it would enable the cattle to lie

easier; and besides this, they would be not apt to slip their calf.

The ordinary manner of fastening cattle in cow-houses, is to fix the neck of the animal between two stakes, which are commonly called stanchions. This mode is greatly disapproved by Mr. Harley, as it prevents the cattle licking themselves. The indulgence of this propensity he deems of much importance to the health of the animal, as it contributes like currying to promote a free perspiration, and increase the circulation of the blood; and thus conduces to their general health. He deems the free ventilation of the cow-houses of great importance; as otherwise the milk is often tainted by the bad odour of the houses, as has been experienced even in passing it from the cow into the picher. As the dung was preserved from the wind and weather, it was considered worth 25 per cent. more than that which had been so exposed; and the urine was sold by the butt of about four hundred gallons.

The milk-house in its construction was particularly favored by the nature of the ground. It was long, high, and wide, and every possible means employed to have it cool and airy. The floor was paved with stone of the best quality, the milk dishes were placed upon the pavement on each side, leaving a space for a passage in the centre; they were then filled with new milk, a plug was put into the cesspool; the stop-cock at the end was turned, and the water allowed to flow until it covered the floor where the milk-vessels were placed. The house was in this way kept cool, and the floor was regularly washed and rubbed with a dry cloth; and this, with a complete ventilation of the premises kept the air pure. The churning-house at Willowbank was ventilated and lighted by windows in the north side, and in the roof, covered with fine-wire grating. The milk office contained the large tubs for receiving the milk from the cows, from which it was measured out to the distributors. The manager had a house within the premises; the dairy-maid and one or two of the servants were accommodated there, it being necessary they should be on the spot night and day. Two apartments, one for the men, another for the women, were allotted, for the purpose of keeping their clothes; and that they might more conveniently change them, before going out to deliver the milk, numerous clothes and towel pins were fixed in the wall; and the rule to be implicitly obeyed by the servants was, that their hair was to be combed, their hands and face washed, and their dress to be neat and clean. Cleanliness, indeed, was always regarded as essentially necessary in this and every part of the establishment.

Milk is often either spoiled or deteriorated from the vessels not being properly cleansed. If milk is put into a place not well ventilated, or where other articles are kept, it will affect its flavor. This was often ascertained by some of the Willowbank customers, having their milk deteriorated, after remaining a short time with them, whilst it retained its rich flavor with others, who received it from the same picher at the same time.

There was a steam engine connected with the

establishment for various purposes: for heating water, for steaming provender, for propelling a threshing machine, a turnip and potatoe slicer, a hay and straw cutter, a grain bruiser or grinder, and churning apparatus. The steam engine was one of about six horse power; but the boiler could have supplied an engine of twelve horse power. Coiled within the boiler was a leaden pipe, 150 feet long, and 2 inches in diameter; cold water was admitted at one end of this pipe by a stop-cock, and the water was heated in passing through the boiler. Branches were taken from the other end of the pipe to the scullery, hot-baths, bakery, &c.

A steam pipe from the boiler was introduced into the steaming vessels for preparing food for the cattle, so that one fire of dross was sufficient for the whole establishment. The milk office and other apartments were also heated by hot water vessels. The steaming vessels were made of plate iron; the one for cows was ten feet long, four wide, and four and a half deep, with a semi-circular top hinged on one side and lifted by weights and pulleys; the lid was formed round the edges to prevent the steam from escaping. The cut provender, consisting of turnips, hay, &c., was put into this vessel in layers, well salted, and with a sufficient quantity of water. The vessel had a false bottom, perforated with holes, under which the steam was admitted. The potatoes were generally steamed by themselves in a vessel, and the fresh water which was deemed unwholesome, drawn off. The potatoes, turnips &c., for the horses were washed clean; those for the cows were not washed; but put in by themselves; and when at the boiling point, the first water was let off; they were then mixed with turnips, hay, &c. in alternate layers, and sprinkled plentifully with salt.

Every milker had a strong tin vessel without a lid, which held about forty quarts. As each cow was milked, the milk was emptied into this vessel, which was placed in the transverse passage to be out of the reach of any thing that might fall into it, if it were placed in the passage behind the cows. When the vessel was filled it was carried to the milk office, and emptied into the receiving tub, and the quantity marked upon a slate by the clerk or person in attendance; this task was repeated till all the cows were milked, and the whole transferred to the milk-book.

Each distributor had a pair of milk-pitchers, with lids to fit tight, which contained from twelve to eighteen quarts. These were locked and secured to prevent adulteration. Every possible pains was taken to preserve the milk free from any extraneous substance, and to deliver it pure to the customers.

We proceed now in our account of the Glasgow Dairy, or milk establishment, quoting freely from the accounts given of it by Harley himself.

As there would occasionally be a surplus of milk, what was returned or not wanted for the customers, was set for cream. Most of the vessels for raising cream were made of oak, and were well washed, boiled, and rinsed every time they were emptied. To prevent the bottoms from twisting or warping by boiling, there was

a second bottom transverse; and the two bottoms were pinned together as in ship building. They were twenty-seven inches in diameter and five inches deep.

We believe that wooden vessels are, after all, much to be preferred for the keeping of milk. Metallic dishes of every kind are liable to be corroded by the acid of the milk, producing in some cases, a compound absolutely poisonous; and earthen vessels, which are glazed with lead, are liable to the same objection. Glass or china would be too expensive, and not procurable; wooden vessels may require rather more care in order to keep them clean, but there is no impracticability in the case, otherwise they are liable to no objection.

The vessels for holding milk and cream for souring, stood in the churning house or an adjoining apartment; the milk or cream stood in them until it was thick and sour, without which it would not churn to advantage. There was a vessel for each different milking, as it was found injurious to mix the milk; and if milk and cream were put in at different times, it was always well stirred. It was found, however, that the preferable way, was to keep every quantity distinct and to allow it to become sour by itself.

Large stands were filled at the wash trough and carried to the head passages at feeding time; from these the feeders gave a small additional quantity of food to the cows as they required it; but great care was taken not to give too much to any. Some distiller's wash, or waters, or a mixture of both, was given them to drink; and when the animals were satisfied the vessels were removed. There was also a feeding vessel or tub for each cow, which was made of oak twenty inches in diameter, and ten inches deep.

The byre-men were each applied with a rake, a broom, and a forked stick for gathering up the dry litter to the forefeet of the cows; these were preferred to iron, which sometimes injured the animals feet. Each milker had a coarse towel, a washing cloth, a currycomb and a hair cloth.

Early in the season, part of the proprietor's farm and some small fields contiguous to the cow-house, were sown with barley and grass seeds; these were watered with cow urine by means of an engine upon the principle of a fire engine. There was also used for that purpose hand barrows with broad wheels, upon which barrels were placed filled with urine. Under the barrels were placed conductors about eight feet long, perforated with small holes; these barrels were easily wheeled along the rich soft ground which would have been destroyed by horses and carts. The urine was carted to the fields in large casks, from which it was carried in stands resting on spokes, to the engine and barrows.

The grass of the fields thus irrigated was cut 5 or 6 times a year; and though not very long in the blade, there was always great weight of produce. Indeed it was so thick and rich that it would have rotted unless cut often.

The first cutting generally commenced about the middle of April and was continued once a month. The grass was cut during the day, when the weather was wet or moist; but when it was



dry it was cut late at night or early in the morning, and the field irrigated immediately after being cut; the process was sometimes performed during the night. Sir John Sinclair visited one of these fields, which had been cut sixteen times in three years.

There was a public washing house adjoining the dairy, all the soap suds from which was carried into a well or tank, and applied in the same way as urine; and sometimes the two liquids were mixed together, or if the weather was very dry the urine was diluted with water. If private families were to preserve their soap suds, and the urine of their cow if they have one, it would be found of essential benefit in manuring their gardens.

The provender commonly used at Willowbank, consisted of hay, straw grass and green barley; also swedish turnips and the different varieties of Aberdeen yellow, red tops, &c. also mangle wurtzel, carrots, cabbage, ground oil cake, bruised beans and other grains.

Mangle wurtzel was recommended to the proprietor as provender for his cows upon economical grounds. He accordingly made trial of it in 1814, but the result did not answer his expectation. It was not productive as a crop except in particular soils, such for instance as suited carrots. Besides it did not stand the frost, and it was found necessary to be taken up in the fall, the tops cut off, and the roots used during the winter, mixed with other provender. A trial was made with this root and Swedish turnips; a corresponding weight of each was given to two lots of cows of equal numbers, and great attention was paid to the quantity and quality of milk produced, and the improvement in the condition of the cattle.—In these respects however, there was found to be little or no variation. The quantity and quality of the milk, and the improvement in the condition of the cattle were much the same; but as the mangle wurtzel did not stand the frost, and moreover required a deep soil in the cultivation, the Swedish turnips were necessarily preferred.

About this time, Mr. Coke of Norfolk, lost some cows, and other agriculturists had their cattle much injured by eating mangle wurtzel; a circumstance which excited intense interest not unmingled with serious apprehensions and gave rise to much discussion in the periodicals of the day on the merits of that root. There was no instance however, in the Willowbank Dairy of any bad effects resulting from the use of it. The quantity given as a mixture, however, was comparatively small, except on the occasion just noticed, when trial was made of it with the turnips; and before that trial was made, the roots had laid a considerable time in a dry cellar, whereas Mr. Cokes' cattle had the root and leaves when full of juice.

These statements by Mr. Harley, seem to me of considerable importance. I have had considerable experience in raising both the mangle wurtzel and the ruta бага. The mangle wurtzel is a far less certain crop than the ruta бага. It yields often a great amount to the acre, though either through the seeds not germinating, or the plants being cut off after it came up, there were always large vacancies in the field, which vacancies however, I usually filled up with ruta бага.

The mangle wurtzel was liable to be injured by the frosts, and in my own experience it has not kept by any means so well as the ruta бага. As feed for milch cows, I have found them always very fond of it; that it greatly increased their milk; but at the same time rather disordered their bowels and very much reduced their flesh. I have given it always however in good quantities, at the rate often of a bushel after being cut, to a cow per day. Some gentlemen, for whose skill and experience I have great respect, have used and highly approved it. John Lowell, Esq. speaks of its use for milch cows in terms of strong commendation. To ruta бага, I have no objection to be urged excepting the taste which Cobbett in his enthusiasm for ruta бага insisted upon it, that this peculiar flavor was absolutely agreeable; but to many persons it is extremely nauseous. If the turnips are sound and no decayed parts are given, this taste is not always perceptible; but it becomes so as soon as it is heated, the butter being melted or the cream or milk applied to tea or coffee. There is said to be remedy for this taste by using a very small quantity of saltpetre in water, in the milk as it comes from the cow; but I cannot in this case speak from experience.

Mr. Harley continues his account by saying, that instead of attempting the illjudged economy, which pinches the cattle of their food, every attention was paid to make each cow eat as much as possible without running into the opposite extreme of overfeeding; and for that purpose the mixture was occasionally varied; and sometimes a few raw potatoes or turnips were given by themselves, which tended to whet their appetite. There is a Scotch proverb which says, "the cow milks by the mow," and as the object of the Harleian Dairy was to fatten as well as to yield, the more care and good management were exercised in their feeding, the sooner these objects were accomplished.

Young grass and green barley, but particularly young clover, contain a great quantity of juice, and fixed air, which has often proved injurious to cattle. The irrigation with urine made these crops luxuriant and rich: The first cutting was therefore mixed with a large proportion of old hay or straw, to which was superadded a good quantity of salt, to prevent the cows from swelling or blowing. When wet a greater proportion of these ingredients was used; this mixture was allowed to stand from twelve to twenty-four hours, and was frequently turned and shaken to prevent heating. Young or wet clover was never given without a mixture of dry provender. By this means the rich juices of the green food were absorbed by the dry fodder, which enabled the cattle to feed freely without the risk of injury.

In proportion as grass decreased in the autumn, turnips became a substitute. As the season advanced when grains and distillers' wash were plentiful and cheap, which was generally the case in winter, a large proportion of these was given with the more succulent food; but they were apt to make the cattle grain-sick, and to prove injurious to the stomach of the animal. It has been ascertained if cows are fed long upon grains of distillers' wash, their constitution

will be quickly destroyed; cattle thus fed should not be kept longer than eight or ten months. One effect of this copious feeding upon distillers' wash, as we have learned at the New York city establishment, is that after a while the teeth of the cows thus kept become loose; and they are unable to masticate any hard or long food. It seems to be a pretty fair inference that where the constitution of an animal becomes thus affected or diseased, the quality of the milk is likely in a correspondent measure to be injured. Of this however, the buyer is not able to know any thing, and it is not for the interest of the seller to enquire too particularly.

#### VALUABLE ESTATE AT HYDE PARK, FOR SALE.

THAT Valuable and well-known Country Seat and Farm, at Hyde Park, Dutchess Co. N. Y. owned and occupied as a country residence by the late Dr. David Hosack, consisting of about 750 acres of Land, part of which is in a state of high cultivation, and part woodland. The Mansion is large, commodious and well built, and is admirably adapted for a country residence, the Stable is built of Stone and both a useful and ornamental building, unsurpassed by any thing of the kind in this State, the Barns and out buildings are very extensive and well built.

The natural beauties of Hyde Park are so universally admitted to be unsurpassed, that a particular description need not be given in an advertisement. In a pecuniary point of view the most valuable part of the property is the stream of water which runs through it, and belongs to the estate; it is capable of being made to yield a large income, either by renting mill sites, or by erecting and renting mills. The fall is so great from the entrance of the stream into this property, to its termination at the Hudson river, that the water can be used to great advantage from one level to another. On the river is a large dock, well adapted for the building of vessels, and adjoining it a landing, where the different steamboats touch and which rents very readily.

There are several houses and mills occupied by different persons on the property, which are rented without difficulty; the income derived from these is at present nearly three thousand dollars per annum. The village of Hyde Park has been increasing latterly, and one or two tow boats leave the landing weekly.

The distance from New York is about 86 miles, or seven above Poughkeepsie. Any gentleman who might purchase the whole property, can, without difficulty, sell such parts of the estate as he may not wish to occupy, and also the water power, and still retain a magnificent country residence at a comparatively moderate price.

For further particulars and terms, enquire of Dr. A. E. HOSACK, No. 40, Warren street; JACOB HARVEY, No. 30, Pine street, and of

JAMES BLEECHER & SONS, 13 Broad st.  
July 26 2m

#### DALE'S NEW HYBRID TURNIP.

THE subscriber now offers to the agriculturists a new and decidedly superior variety of Turnip, originated by R. Dale, Esq. an intelligent farmer, near Edinburgh, Scotland, who thus speaks of its superior quality. "It was obtained by unwearied attention in crossing the Swedish or Ruta Baga Turnip; it is superior in size and flavor to the Ruta Baga; is closer and finer in texture; it is as rapid in its growth as the white flat turnip. In fact it includes the great desideratum in the selection of a proper variety of the turnip, which is to obtain the greatest possible weight at a given expense of manure. This variety seems to be more adapted to this end than any other sort introduced. It will be found superior in quality to any of the white field Turnips, and keeps longer than any of them, and very near as long as the Ruta Baga—the color is yellow—the shape oblong." Price 25 cents per ounce. The season for sowing is at hand.

R. SINCLAIR, Jr.  
July 5 2t Light near Pratt st. wharf.

#### DURHAM & DEVON CATTLE.

Prime animals of the above breeds always for sale by the editor of this paper. June 29

## BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every Monday.

	PER	FROM	TO
Beans, white field,.....	bushel.	1 75	—
CATTLE, on the hoof,.....	100lbs.	7 50	8 75
Corn, yellow,.....	bushel.	85	—
White,.....	"	78	80
Cotton, Virginia,.....	pound.	—	—
North Carolina,.....	"	—	—
Upland,.....	"	184	20
Louisiana 19—Alabama	"	18	20
FEATHERS,.....	pound.	50	52
FLAXSEED,.....	bushel.	1 50	—
FLOUR, Meal—Best wh. wh't. fam.	barrel.	9 00	9 50
Do. do. baker's,.....	"	—	—
Do. do. Superfine,.....	"	7 75	8 00
SuperHow. st. in good de'd	"	7 75	8 00
Wagon price,.....	"	7 50	7 75
City Mills, extra,.....	"	—	8 25
Do. do. do. do. do. do. do.	"	—	8 00
Susquehanna,.....	"	7 75	8 00
Rye,.....	"	5 25	—
Kills-dried Meal, in hhd.	bbl.	—	19 00
do. in bbls.	bbl.	4 00	4 12
GRASS SEED, red Clover,.....	bushel.	4 50	5 00
Timothy (hards of the north)	"	2 75	3 25
Orchard,.....	"	none	2 50a3
Tall meadow Oat,.....	"	2 25	2 50
Hards, or red top,.....	"	1 00	1 25
HAY, in bulk,.....	ton.	—	20 00
HAY, country, dew rotted,.....	pound.	6	7
Water rotted,.....	"	7	8
Hogs, on the hoof,.....	100lb.	7 75	8 25
Slaughtered,.....	"	—	—
First sort,.....	pound.	16	—
Second,.....	"	14	—
Refuse,.....	"	12	—
LENS,.....	bushel.	35	37
MUSTARD SEED, Domestic,.....	"	—	—
OATS,.....	"	40	42
PEAS, red eye,.....	bushel.	—	—
Black eye,.....	"	1 12	—
Lady,.....	"	—	—
PLASTER PARIS, in the stone,.....	ton.	—	3 25
Ground,.....	barrel.	1 50	—
PALMA CHRISTA BEAN,.....	bushel.	—	—
RAIS,.....	pound.	3	4
RYE,.....	bushel.	100	105
Susquehanna,.....	"	—	—
TOBACCO, crop, common,.....	100 lbs	4 50	5 00
" brown and red,.....	"	5 00	7 00
" fine red,.....	"	7 00	9 00
" wrappery, suitable	"	—	—
for segars,.....	"	5 00	10 00
" yellow and red,.....	"	6 00	8 00
" good yellow,.....	"	8 00	12 00
" fine yellow,.....	"	12 00	16 00
Seconds, as in quality,.....	"	4 00	5 00
" ground leaf,.....	"	5 00	8 00
Virginia,.....	"	7 00	14 00
Rappahannock,.....	"	—	—
Kentucky,.....	"	8 00	14 00
WHEAT, white,.....	bushel.	1 75	1 80
Red,.....	"	1 60	1 70
WHISKY, 1st pf. in bbls.....	gallon.	39	39
" in hhd.....	"	35	—
" wagon price,.....	"	31	—
WAGON FREIGHTS, to Pittsburgh,	100 lbs	1 25	—
To Wheeling,.....	"	1 50	—
WOOL, Prime & Saxon Fleeces,...	pound.	55 to 68	30 32
Full Merino,.....	"	48 55	28 30
Three fourths Merino,.....	"	45 48	26 28
One half do.....	"	40 45	26 28
Common & one fourth Meri.	"	36 40	26 28
Pulled,.....	"	38 40	26 28

## A DURHAM BULL FOR SALE.

THE Editor of the Farmer and Gardener has for sale at his residence about two miles from Baltimore on the Philadelphia Turnpike road, a white bull with red spots about the head and neck. He is full blooded and of the improved short horn breed; has given many living evidences of his capacity for service, his calves being large and of the most superior in points. His price is \$300.

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## BALTIMORE PROVISION MARKET.

	PER	FROM	TO
APPLES,.....	barrel.	—	—
BACON, hams, new, Balt. cured.....	pound.	15	17
Shoulders,..... do.....	"	12	—
Middlings,..... do.....	"	13	134
Assorted, country,.....	"	11	—
BUTTER, printed, in lbs. & half lbs.	"	20	37
Roll,.....	"	20	25
CIDER,.....	barrel.	—	—
CALVES, three to six weeks old.....	each.	4 50	6 00
COWS, new milch,.....	"	25 00	45 00
Dry,.....	"	9 00	12 00
CORN MEAL, for family use,.....	100lbs.	1 75	—
CHOP RYE,.....	"	—	1 87
EGGS,.....	dozen.	—	12
FISH, Shad, No. 1, Susquehanna,	barrel.	10 00	—
No. 2,.....	"	9 50	—
Herrings, salted, No. 1,.....	"	3 50	3 62
Mackerel, No. 1, \$8.....—No. 3	"	—	5 25
Cod, salted,.....	cwt.	3 00	3 25
LARD,.....	pound.	15	—

## BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

	U. S. Bank,.....	VIRGINIA.
Branch at Baltimore,.....	do	Farmers Bank of Virginia 1a2
Other Branches,.....	do	Bank of Virginia,..... do
MARYLAND.		Branch at Fredericksburg do
Banks in Baltimore,.....	par	Petersburg,..... do
Hagerstown,.....	do	Norfolk,..... do
Frederick,.....	do	Winchester,..... do
Westminster,.....	do	Lynchburg,..... do
Farmers' Bank of Mary'd, do	do	Danville,..... do
Do. payable at Easton,.....	do	Bank of the Valley,..... do
Salisbury,..... 5 per ct. dis.	do	Branch at Romney,..... 1
Cumberland,.....	do	Do. Charlestown,..... do
Millington,.....	do	Do. Leesburg,..... do
DISTRICT.		Wheeling Banks,..... 31a4
Washington,.....	do	Ohio Banks, generally 3a31
Georgetown,.....	do	New Jersey Banks gen. 14a2
Alexandria,.....	do	New York City,..... 4a
PENNSYLVANIA.		New York State,..... 24a3
Philadelphia,.....	do	Massachusetts,..... 2a21
Chambersburg,.....	do	Connecticut,..... 2a21
Gettysburg,.....	do	New Hampshire,..... 2a21
Pittsburg,.....	do	Maine,..... 2a21
York,.....	do	Rhode Island,..... 2a21
Other Pennsylvania Bks. 14a2	do	North Carolina,..... 3a31
Delaware [under \$5]..... 3a4	do	South Carolina,..... 3a31
Do [over \$5]..... 1a2	do	Georgia,..... 31a4
Michigan Banks,..... 5a	do	New Orleans,..... 6
Canadian do..... 5a	do	

## DEVON STOCK.

THE editor of the Farmer and Gardener can at all times supply orders for Devon Cattle. This breed is so distinguished for their easy keep and docility, the richness of the milk of the cows, and for the activity and sprightliness of the oxen, that they would be admirably suited to the purposes of southern agriculturists.

The happy adaptation of the Devonshire Oxen, for the purposes of the farm, will be understood, when it is stated that 4 oxen have been known to plough 2 acres of ground in a day, and a team of them to trot at the rate of 6 miles an hour with an empty wagon.

Any person wishing to procure them can be supplied by addressing a letter, post paid, to the editor of the Farmer and Gardener.

jy 19

## CONTENTS OF THIS NUMBER.

Summary notices of the crops—origin of the Hessian fly—a judicious recommendation to sow buckwheat—notice of a beautiful specimen of sewing silk—mode of cultivating peach trees in pots— anecdotes of a farmer and Earl Fitzwilliam, or honesty rewarded, with remarks by the editor— prolific grain of rye—vegetable substances for dyeing—great value of the yellow locust for timber—notice of the beautiful estate of the late Dr. Hosack—destructive effects of the caterpillar—value of the Durham breed of cattle—how to preserve cucumbers from bugs—cure for the rot in sheep—interesting description of the Harlan dairy—advertisements, prices current, &c.

## DURHAM STOCK FOR SALE.

THE Editor of the Farmer and Gardener has for sale at his residence 2 miles from Baltimore, on the Philadelphia Turnpike road, the following full bred improved Short-horn Durhams.

Bull Brilliant, a large sized animal of the Improved Durham short-horn breed. He is white with red spots, and has a thin and most delicate skin of the colour of cream, evidently evincing his superiority for the dairy; he has sired several animals of reputation; one of his calves the last spring weighed 84 1-2 pounds when taken from its dam. He is perfectly docile. His price is \$300. He was got in England, and calved in Frederick county, Md. on the 12th May, 1829. His dam was Matchless, got by Favorite, (purchased at the sale of the late R. Colling, a celebrated breeder) son of Favorite, dam by H. Allison's gray bull, sire Orlando, that died on the passage from Liverpool, out of Rosina, from Yorkshire, which bull gained the highest prize premium of 10 sovereigns at a cattle show in Manchester, England.

Until disposed of, this fine bull will stand at the residence of the editor of this paper at \$5 per cow, and as an inducement to those who may have cows needing his services, the editor will obligate himself to give \$15 for any female calf which may be borne to Brilliant, when 1 week sold, whose dam is a deep milker.

Also, a white and red Heifer, a pure and full bred improved short horn, of beautiful proportions and fine growth. She was calved 9th June, 1834, dam Blossom out of Matchless, a full bred improved short-horn cow, got by Favorite, son of R. Collings Favorite, whose dam was by H. Allison's gray bull, sire Orlando, a celebrated improved short-horn bull, which gained the highest prize premium of 10 sovereigns at the Manchester cattle show.

This is a most promising animal, and is now in calf to that fine bull Brilliant, and is the grand daughter of that great animal Emperor, raised by the hon. Charles A. Barnitz, of York, Pa. which weighed in September, 1835, when thin in flesh, 3710 lbs.!

## HE HAS ALSO FOR SALE,

That celebrated and beautiful full bred improved short-horn Durham Cow, raised by that distinguished and sagacious breeder, John Barney, Esq. which was so admired at the fair last fall. She is of a fashionable roan color, of silky hide and buttery skin, and as a proof of her goodness as a milker, the editor would remark, that she gives, when fresh with proper treatment, 16 quarts of milk per day.

Besides these fine animals, he has the following in commission for sale, viz.

That thorough bred improved short-horn Durham bull Superior—he is a beautiful roan, was bred by Stephen Williams, Esquire, of Massachusetts, and was calved in July, 1831.

Superior was got by Frederick, dam Yellow Rose by Young Denton, (963)

g. d. Arabella (imported) by North Star (460)

g. d. Aurora, by Comet (165)

g. g. d. do by Henry

g. g. g. d. by Danby, (949)

Frederick was got by Wyo Comet

Dam Tulip by Young Denton (963)

g. d. Tube Rose 2d (imported)

g. d. Tube Rose

g. g. g. Tulip Comet (157)

g. g. g. d. Cherry by Ladron.

Arabella and Young Denton were sent out by Samuel Williams, the American banker in London, to his brother in Massachusetts to improve the cattle of this country, and, says our informant, never did a man hit more luckily; for the stock from young Denton have not only proved of fine size and form, but deep milkers.

Superior has two crosses per Denton, and is a very square, compact built animal, straight on the back and legs, broad on the loin and hips, chest deep and broad, short and small in the leg, rather heavy in the head and neck. So far he has proved a sure and good stock getter. \$50 have been refused for his calves by native cows. His price deliverable in Baltimore is \$300.

Also, a Hampshire Down Buck, 7 years old—price \$100—and

A South Down Buck, 1 year old this spring—price \$50.

All letters upon the subject of the purchase of either of these animals, must be post paid.

jy 19